

Shop 3 Bistro

local | rustic | foraged

Sample Dinner Menu

Starters

Olives. £2.5

Seasonal inspired Soup. £5.6

Wood pigeon, cherry & liquorice root,
vanilla & espresso tart, beetroot, red vein sorrel. £7.8

Manuka smoked sea run trout, onion dip,
dill crème fraiche, pickled cucumber, borage. £7

Lamb's tongue, crisp onion rings, pickled shallots,
passionfruit mustard, micro basil. £7.5

4 Rock oysters different styles, sea lettuce, beach herbs. £12

Mains

Assiette of Dartmoor grass fed Lamb, chorizo bonbon, fresh peas,
Grow Bristol pea shoots, homegrown mint sauce. £19

Market fish, Wye valley white asparagus, elderflower,
sea arrowgrass ash, wild asparagus. £18

28 Day dry aged 250g Ribeye of beef,
triple cooked chips, béarnaise, jus. £24.9

Freerange Pork belly, lime mojo, salmon gravlax,
hand-cut pappardelle, Roscoff onions, pork consommé. £18.5

Harbourne Blue goat's cheese soufflé, tempura courgette flowers,
heritage tomato panzanella, gooseberry & basil sauce verte. £14.9

Sides

Proper Chips. £ 3.5 Hispi Cabbage, bacon, goosefat. £ 3.5

Severn project mixed leaves. £ 3.5 Quickes cheddar cauliflower cheese £ 4.2

New season potatoes in butter and herbs. £ 4

Please let us know if you have any allergies, we will be happy to help.

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Desserts

Summer fruit and frangipane tart, white peach sorbet,
orange blossom sponge, fennel & lavender sugar. £7.5

"I asked for chocolate and I got it... with mushrooms"

- dark chocolate mousse, white chocolate mousse, vanilla ice cream,
cookies soil, sponge, mushrooms, moss. £ 6.9

Three cheeses, membrillo, red onion jam, fig, grapes, crackers. £9

Chocolate lamington, elderflower bavarois, chocolate & rum sorbet,
raspberry coulis, gingerbread. £ 6.9

Affogato- clotted cream ice cream, espresso,
and your choice of Drambuie, Cointreau or Amaretto. £9

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